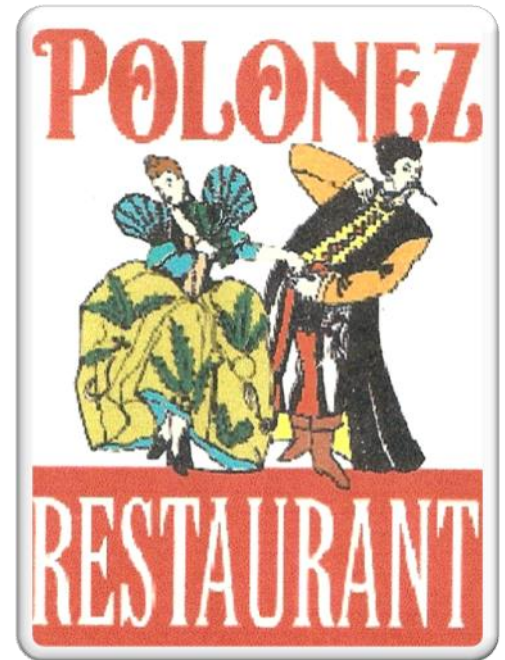


Celebrating Over 30 Years!



Since 1983



Executive *Chef-de-Cuisine* Wladyslaw “George” Burzynski: After growing up on a dairy farm in central Poland I earned my M.A. in economics. I left Poland for a six-week vacation; thirty-five years later I am still on my “vacation.” In October, 1983 I opened Polonez restaurant. I welcome you to celebrate over thirty years with me.

Executive *Sous-Chef* Peter Burzynski: Many of you have been asking me “when are you taking over the family restaurant?” I usually blush, laugh a little, and say that I’m pursuing a career in academia. This is still true, but I cannot deny that the business is an integral part of my life after growing up in a booth at the old restaurant.

I’m pursuing a doctoral degree here in Milwaukee and in between my studies, I’ll be here at Polonez. As I’m sure you’ve noticed, I’ve updated and modernized my father’s menu. Don’t worry, most of the classic recipes are still there; some as they were and some with a twist. The portions are still big, but now, more reasonable (as are the prices). I’ve also added a number of new items that were inspired by my experience working as a *sous-chef* in Manhattan while I was completing my M.F.A. and M.A. degrees at New School and Columbia universities in New York City. We hope you will enjoy our new menu. Thank you & *Smacznego!*

—The Burzynski Family

Appetizers

Vegetarian (v) and Gluten Free (g) are so noted.

<p style="text-align: center;">Fried Cheese (v) Breaded Polish Cheese with pickled veggies, & Polish house dressing \$6—</p>	<p style="text-align: center;">Breaded Mushrooms (v) Served with ranch or blue cheese dressing \$6—</p>	
<p style="text-align: center;">ala Polonaise (v) (g) Yolk, mushroom, & onion filling topped with bacon (optional) \$5—</p>	<p style="text-align: center;">Deviled Eggs (Four) ala Russe (g) Yolk, mushroom, & onion filling topped with Brooklyn smoked salmon & black caviar \$6—</p>	<p style="text-align: center;">Cold War Eggs (g) A combination of eggs ala Russe & ala Polonaise \$5.50</p>
<p style="text-align: center;">Polish Eagle Wings Cast-Iron Fried Chicken Wings with Sriracha Bourbon BBQ, celery, and side of Ranch or Blue Cheese Dressing. Six for \$5— Twelve for \$9—</p>		

From the Cutting Board (Starters to Share)	
<p>South-Street Smokehouse Meat Board Fresh polish sausage, George's liver pâté when available, with the chef's choice of smoked & fresh cold cuts served with pickled veggies, spicy brown mustard, & toast points \$10—</p>	<p>Hudson River Herring Sampler Chef's choice of three types of Herring served with toast points \$7.25</p>

New

Pierogi (ala carte)

Choose from any combination of the pierogi below, served with sour cream.

2 Pieces	\$4—	4 Pieces	\$7—	6 Pieces	\$10—	8 Pieces	\$13—
• Turkey & Cranberry Reduction				• Reuben (Corned beef, cabbage, & Swiss cheese) with Polish dressing			
• Meat (Pork & Beef)		• Ruskie (Potato & Cheese) (v)		• Sauerkraut & Mushroom (v)		• Sweet Cheese (v) (Great for desserts)	

Salads

<p>Fresh Forest Salad (v) (g) Beets, walnuts, goat cheese, mushrooms over mixed greens with raspberry vinaigrette \$7—</p>	<p>Eagle's Nest (v)(g) Raisins, walnuts, celery, red onion, over mixed greens with olive oil & two eggs ala Polonaise \$7— With poached chicken breast \$10—</p>
<p>House Side Salad (v) Mixed Greens with sliced tomatoes & cucumbers, with croutons \$4.25</p>	<p>Dressings: Raspberry Vinaigrette, Blue Cheese, Buttermilk Ranch, California French, Golden Italian, Honey Dijon, Oil & Vinegar, or our Polish House Dressing</p>

Soups

A Cup of Soup \$3—		A Bowl of Soup \$5—	
• Red Borscht (v) (g)	• Bacon Barley	• Dill Pickle (v) (g)	• Tripe (Pepper-pot-style)
• Chicken Noodle (g, broth only)	• Czarnina (Sweet-sour duck soup with dried fruit)	• Cream of Mushroom (v)	• White Clam Chowder (g) <i>(Fridays Only)</i>

Gratuity will be added to parties of six or more.

From the Old Country

Dinner Entrées

All entrées include rolls, a side salad or a cup of soup.

The Polish Plate	\$20.75	Filet Mignon	\$19—
The ultimate polish sampler featuring: a stuffed cabbage, a half link of polish sausage, four pierogi of your choice, choice of veggie, potato pancake, & sour cream, applesauce or syrup		Grilled Filet Mignon served with caramelized onion, red wine sauce, with choice of: veggie side & of potato	
Beef Roulade	\$15—	Viennese Veal Schnitzel	\$16.50
One wholesome roll of tenderloin beef filled with fresh veggies & bacon topped with beef gravy, with choice of veggie side & choice of potato Add a second roulade for \$4.75		One seared, breaded veal cutlet topped with fried egg over easy & melted polish cheese (both optional), with choice of veggie side & choice of potato Add a second veal cutlet for \$4.75	
Pork Tenderloin (g)	\$18.25	Pork Shank (g)	\$16.75
Pan-seared pressed pork tenderloin medallions with sautéed mushrooms, with choice of veggie side & choice of potato		Super-tender, boiled 20 oz. pork hock with a side of horseradish or brown mustard, with choice of veggie side & choice of potato	
Polish Sausage (g)	\$12.50	White Wine Chicken (g)	\$14.25
Fresh, lightly grilled polish sausage served with horseradish, brown mustard, or ketchup, with choice of veggie side & choice of potato		Grilled chicken breast with beurre blanc white wine reduction, with choice of veggie and potato	
Stuffed Cabbage (g, without sauce)	\$13.50	Vegetarian Stuffed Cabbage (v)	\$12.50
One cabbage leaf filled with ground pork & beef and rice topped with tomato sauce, with choice of veggie side & choice of potato Add a second stuffed cabbage for \$4.25		One cabbage leaf filled with mushrooms, rice, roasted red pepper, & pearly barley, topped with mushroom sauce, with choice of veggie side & choice of potato. Vegan if served in Tomato Sauce Add a second stuffed cabbage for \$4.25	
Breaded Pork Cutlet	\$14.50	Potato Dumplings	\$13.50
One large, lightly fried, pork cutlet with a side of mushroom sauce, choice of veggie side & choice of potato Add a second pork cutlet for \$4.75		Three Bavarian-style dumplings served in either tomato or mushroom sauce, with choice of veggie side Add two dumplings for \$5—	
Red Wine Chicken	\$14—	Meatloaf	\$12—
Pan-seared chicken breast served in a red wine reduction sauce with fresh, pan seared mushrooms with choice of veggie side & choice of potato		Two pieces of homemade meatloaf served in either tomato or mushroom sauce with choice of veggie side & choice of potato Add two pieces of meatloaf for \$4—	
Potato Pancakes (v)	\$12—	Bigos (g) (Hunter's Stew)	\$14—
Four large Polish-Jewish-style pancakes with choice of applesauce, sour cream, or syrup		Stew of sauerkraut, pork, beef, & sausage with choice of potato	
Pierogi Entrée			\$13.50
Choose from any combination of four pierogi served with sour cream: Turkey & Cranberry Reduction, Reuben, Meat (Pork & Beef), Potato & Cheese, Sauerkraut & Mushroom, or Sweet Cheese			

Sides

A sauce side of one of the following for \$1—:		A vegetable side of one of the following for \$3—:		A hearty side of one of the following for \$4.25:	
Salad Dressing	Remoulade	Cucumber Salad	Potato Salad	Kopytka	Paprika Fries
Applesauce	Toast Points	Cole Slaw	Sauerkraut	Side Salad	French Fries
Sour Cream	Beet-Horseradish	Bigos	Red Cabbage	1 Stuffed	Polish Sausage (1/2)
Polish Dressing		Cabbage Salad	Kale	Cabbage	Potato Pancakes
		Asparagus	Mashed Potatoes	Roll	

Something Fishy

All fish entrées include rolls, a side salad or a cup of soup.

Fish & Chips		New	\$12.75
3 Pieces of battered cod with paprika fries, cold cabbage salad, Remoulade, & lemon			
Traditional Friday Fish Fry	\$12.50	Lake Perch	\$15.75
4 Pieces deep-fried, hand-breaded cod with Remoulade, slaw, lemon, & choice of potato		4 Pieces of deep-fried, hand-breaded, lake perch with Remoulade, slaw, lemon, & choice of potato	
Poached Salmon (g)	\$16.25	Baked Cod	\$13.50
Poached salmon over kale with capers, beet & cream horseradish & choice of potato		2 large pieces of cod in veggie tomato (g) or cream-dill sauce with choice of potato, & slaw	

In the New Country

Sandwiches

Choose from side options of paprika fries, French fries, a cup of soup, or a small side salad.

1/3 lb. Staten Island Black Angus Burger		\$10—
Served on a Kaiser roll, with lettuce, tomato, onion, & a side of Polish house dressing Add your choice of cheese for \$1—		
Bronx Black Bean & Roasted Beet Vegetarian Burger	\$9—	1/3 lb. Polish Black Angus Burger
With Polish Cheese, lettuce, tomato, onion, & our Polish house dressing. Vegan option available.		Served on a Kaiser roll, with lettuce, tomato, onion, & a side of Polish house dressing topped with Polish Sausage. Add your choice of cheese for \$1—
Queens Chicken	\$10.25	Polish Ham Sandwich
Chicken breast with lettuce, tomato, red onion, & sorrel mayo on a brioche bun		Sliced Polish ham, lettuce, tomato, mayonnaise & red onion with your choice of cheese
Brooklyn Lox	\$11.25	Manhattan Reuben
Brooklyn smoked salmon with cream cheese, tomato, & shallot caper salad on a bagel		Pastrami, sauerkraut, Polish cheese, with our Polish house dressing on rye

Desserts

Dark Chocolate Raspberry Sorbet (g)	\$5—	Cheesecake Topped with whipped cream and chocolate syrup	\$6—
Polish Torte Butter cream, coffee, & rum torte with fruit fillings and walnuts	\$7—	Crepes Choose from apple, cheese, strawberry, or a combination of fillings	\$9—

Beverages (All \$2.25)

Coffee, decaf, hot tea, milk, chocolate milk, Minute Maid Lemonade, unsweetened iced tea, Coca Cola, Diet Coke, Coke Zero, Sprite, Mello Yello, Barq's Root Beer, Sour, Seltzer, & Tonic

**Wisconsin Department of Health warns that consuming raw or undercooked, meat, seafood or poultry, can cause food borne illness*

Weekly Drink Specials

All Polish Specialty Drinks (see below) are \$1— off Tuesday through Thursday

Bloody Marys & Mimosas 2 for \$6— & Cosmos 2 for \$8 on Saturday & Sunday

Beer

**12 oz. Tyskie – Light, crisp,
U.S. Style Lager \$4—**

Domestic Beers	
M.G.D \$3.25	Miller lite \$3.25
Miller High Life \$3.25	Miller 64 \$3.25
Spotted Cow \$4-	Odoul's \$3-
Red's Apple Ale \$3.25	New Glarus Seasonal \$4-

17 oz. Polish Beer \$5—	
In order top to bottom from lightest to darkest	
Zywiec – Light Pilsner	Lightest - Darkest
Okocim O.K. – Lager	
Warka - European Amber	
Warka Strong – Malt Forward Amber	
Perla Pilsner – Czech-Style Pils	
Perla Mocna - Strong Malt	
Black Boss – Sweet Baltic Porter	
Zywiec Porter – Strong, roasty Porter	

Polish Martinis

Truth \$7—
Pravda (Danowski golden rye), pomegranate, & citrus

Krakow Kosmo \$8—
Belvedere original, grand marnier, cranberry, & citrus

Tatanka \$7—
Zubrowka Bison Grass, apple, & citrus

Lemon King \$7—
Kapitanska, Contreau, & lemon sours with a sugar rim

Wines

Wines are listed driest to sweetest, left to right.

Red Wine \$6— per glass or \$25— per bottle

Cabernet Pinot Noir Merlot Shiraz Lambrusco Polish Raspberry Polish Cherry

White & Blush Wine \$6— per glass or \$25— per bottle

Sauvignon Blanc Pinot Grigio Chardonnay White Zinfandel Riesling Moscato Polish Peach Polish Honey Mead

Polish Specialty Drinks

Warsaw Mule \$6—
Zubrowka Bison Grass, lime, and ginger beer

Kosciuszko Park \$6—
Blackberry brandy old fashioned sweet, sour, or press with cherries or olives

Black Madonna \$8—
Pravda Espresso vodka & Kahlua. Add cream for a White Madonna

The Pickled Polka \$8—
Slightly dirty martini with Debowa oak vodka. Served up or on the rocks

Rusty Nail Polish \$8—
Maker's Mark bourbon & Zoladkowa orange & clove vodka

South Side Sunrise \$6—
Slivowica Plum Brandy, orange juice, and grenadine

Chilled Vodka Flights

Hammer & Sickle \$6—	President & Prime Minster \$7—	Solidarity \$9—	Grain Train \$10—	Polish Hammer \$11—
Kapitanska Rye & Luksusowa potato	Belvedere Original & Pravda (both distilled from Danowski golden rye)	Zubrowka Bison Grass, Zoladkowa Herbal, & Debowa Oak Cured	Chopin Original (Potato) (g), Chopin Rye, & Chopin Wheat	Belvedere Pink Grapefruit, Belvedere Citrus, & Belvedere Orange

Liquors \$5—

Honey Krupnik	Blackberry Brandy	Plum Brandy	Cherry Cordial	Polish-style Egg Nog	Bailey's
Drambuie	Frangelico	Dr. Mcguillicudy's	Kahlua	Grand Marnier	Benedictine

After Dinner Ice Cream Drinks \$8—

Brandy Aleksandra Grasshopper Pink Squirrel

Make your reservation on line at www.polonezrestaurant.com

Sunday Polish Brunch Buffet
Served 11 am to 2 pm

Each buffet item is homemade fresh by Chef George Burymski using recipes he brought directly from his grandmother's kitchen in Poland over 50 years ago and perfected in his Polonez Restaurant. All items on the buffet menu are made fresh. Our complete dinner menu is also available. For our dinner, gluten free and vegetarian menus, check our website: www.polonezrestaurant.com or ask your server.

Live Music

Buffet Selections:

Traditional Polish Dishes	Traditional American Dishes
<ul style="list-style-type: none"> Chef's Choice of Pierogi Polish Potato Salad German Potato Salad Pumper's Stew (Bigos) Deviled Eggs Polish Sausage Potato Pancakes A variety of desserts, including our famous Polonez Cheesecake 	<ul style="list-style-type: none"> Scrambled Eggs Bacon Breakfast Sausage Eggs Hash Browns Fruit Salad Macaroni Salad

Coffee, with refills, tea, or milk is included
\$16.50 Adults & Children over 12 \$8.50 for Children under 12 Children 3 and young-er are FREE
Two Bloody Marys or Mimosas for \$6
Prices and menu items subject to change without notice.

Make your reservation on-line:
www.polonezrestaurant.com

Try one of our all you can eat buffets: Sunday Polish Brunch Buffet and Saturday Night Dine and Dance Buffet. For a copy of the menu for these buffets, please ask your server or visit our website.

www.polonezrestaurant.com

Dining and Dancing Buffet

Every Saturday evening, Milwaukee's best Polish Restaurant, Polonez Restaurant, holds an entertainment by Polka King BEFF WYKAZ, an open dance floor plus an All-You-Can-Eat Buffet featuring over 16 Polish and American entrees from 5 PM until 8 PM. Dining and Dancing Buffet Price: \$16.95 (Plus Tax)

Each buffet item is homemade fresh by Chef George Burymski using recipes he brought directly from his grandmother's kitchen in Poland over 50 years ago and perfected in his Polonez Restaurant. For our dinner, gluten free and vegetarian menus, check our website: www.polonezrestaurant.com or ask your server.

Traditional Polish Dishes	Traditional American Dishes
<ul style="list-style-type: none"> Red Borscht Rolls and Butter Chef's Choice of Pierogi Hunter's Stew (Bigos) Polish Sausage 	<ul style="list-style-type: none"> Cucumber Salad Mixed Vegetables Homemade Potato Pancakes Stuffed Cabbage

Coffee, with refills, tea, or milk is included
\$17.95 Plus Tax and Gratuity (Price subject to change) \$8.95 for Children under 12 Plus Tax and Gratuity (Price subject to change) Free for Children under 3 years.

Make your reservation now on-line at:
www.polonezrestaurant.com

Ask your server for our Gluten Free, Vegetarian, or Children Menus.
Polonez Restaurant also offers **Funeral Luncheon** and **Special Event Banquet** menus.



Like us on Facebook.

Banquet Menu

To schedule your event call:
414-482-0080

4016 S. Packard Ave.
St. Francis WI 53235
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Celebrating Over 30 Years!

Funeral Reception Menu

Menu selections and prices are subject to change without notice.